



EASTER SUNDAY LUNCH MENU

STARTER

"Good Food Takes Time..."

Cream of Vegetable Soup with Sour Dough Bread **£6 (V)**

Quenelles of Smoked Mackerel Parfait on Bruschetta
with Lemon and Cucumber Salad **£6.50**

Warm Purple Sprouting Broccoli and Shropshire Blue Tart, Hazelnut Dressing **£7 (V)**

Country Terrine Wrapped in Bacon, Apple Chutney, Spring Onion Salad **£7.50**

Chilled Melon, Pineapple and Orange with Lemon Sorbet **£6 (V) (GF)**



MAIN

Roast Breast of Turkey, Traditional Trimmings, Roast Potatoes
and its Natural Juices **£13**

Roast Topside of Beef, Nain's Yorkshire Pudding, Horseradish Sauce, Roasted Potatoes
and its Natural Juices **£13**

Whitby Scampi, Hand Cut Chips, Peas and Tartar Sauce **£15**

Butternut Squash, Spinach and Gruyere Cheese Roulade with Roasted Vegetables, Herb
and White Wine Sauce **£13 (V)**

Grilled Gammon, Local Free Range Eggs, Hand Cut Chips and Peas **£16 (GF)**

Roast Leg of Welsh Lamb, Garden Mint Sauce, Roasted Potatoes
and its Natural Juices **£13**

Marinated Fillet of Salmon, New Potatoes in Lemon Olive Oil and Stir-fry Purple
Sprouting with White Wine Sauce **£14**



EXTRAS

**Green Salad £3.00 Garlic Bread £4.00 Hand Cut Chips £3.00 Olive and Homemade Bread Board
£6.00 or £8.00 (for 2)**



Fresh Homemade Desserts Available - **£6.50**

(V) – VEGETARIAN

(GF) – GLUTEN FREE

We endeavour to produce seasonal dishes at their best by sourcing local ingredients wherever possible. Please inform us of **any allergy from which you suffer** & we will ensure your food is prepared to your requirements.